

Preheat oven to 350 F							
Butter and lightly flour two 9-inch pans							
4 cups all-purpose flour	Whisk in large bowl until thoroughly combined	Add in and beat on medium-high speed	Add in and beat on medium-high speed	Add in and beat on medium-high speed	Distribute evenly between two prepared cake pans. Bake for 45 minutes or until toothpick comes out clean	Cool for 10 minutes, then remove from pan and cool completely	Spread between layers and over top and sides of cake.
3 cups sugar							
1 ½ cups unsweetened cocoa powder							
2 tsp baking powder							
1 ½ tsp baking soda							
1 tsp salt							
1 ½ cup milk							
½ cup sour cream							
½ cup coconut oil							
2 large eggs + 2 large egg yolks							
1 stick + 6 tbsps unsalted butter,	melt						
1 tbs vanilla extract							
1 ½ cups strong hot coffee							
1/2 cup butter	cubed			Melt in a heavy saucepan over low heat, stirring constantly. Remove from heat and cool for 5 minutes	Beat in chocolate mixture until frosting is light and fluffy		
4.25 ounces unsweetened chocolate	chopped						
4 cups confectioners' sugar	Beat until smooth						
½ cup half and half							
2 tsps vanilla extract							